

IN THE CLAIMS

1. (currently amended) A dry pasta flour product to be mixed with water for forming a dough, the dry pasta flour product comprising
up to 50% by weight wheat flour, and ~~an~~ at least 50% oat flour, said wheat flour providing from about 6-20% crude protein, based on the total weight of said dry flour composition and the percentage of said oat flour and said wheat flour being by weight based on the total weight of said dry flour composition.

2. (previously cancelled)

3. (previously amended) The dry pasta flour product of claim 1, wherein said wheat flour includes wheat gluten flour, said wheat flour and said wheat gluten flour containing crude protein.

4. (previously cancelled)

5. (previously cancelled)

6. (previously amended) The dry pasta flour product of claim 3, further including curdlan gum.

7. (previously amended) The dry pasta flour product of claim 3, further including curdlan gum in an amount of from 0.1% to 1.5% by weight based on the total weight of said dry flour composition.

8. (previously amended) The dry pasta flour product of claim 1, further including curdlan gum in an amount of from 7.5% to 15% by weight based on the total weight of said dry flour composition.

9. (previously amended) The dry pasta flour product of claim 1, further including salt.

10. (previously amended) The dry pasta flour product of claim 9, wherein the amount of said salt is 0.1 to 1.5% by weight based on the total weight of said dry pasta flour product.

11. (currently amended) A dry pasta flour product having ingredients comprising:

wheat flour, wheat gluten flour, and oat flour, wherein the wheat flour, wheat gluten flour and oat

flour are combined to form said dry flour composition and the amount of crude protein in said wheat flour and the amount of crude protein in said wheat gluten flour combine for a total crude protein content about ~~6-20%~~ 10-18% of said dry flour composition thereby providing a matrix structure in a resulting dough, and the oat flour is at least 50% by weight of the total weight of said dry pasta flour product.

12. (previously amended) The dry pasta flour product of claim 11, wherein said resulting dough is produced by calendaring.

13. (previously amended) The dry pasta flour product of claim 11, wherein said resulting dough is produced by extrusion.

14. (previously amended) A dough product prepared from the dry pasta flour product of claim 11.

15. (currently amended) A pasta noodle prepared from the dry pasta flour product of claim 11.

16. (previously amended) A pasta dough prepared by adding water to a dry pasta flour product mixture comprising wheat flour, wheat gluten flour, and oat flour, wherein the wheat flour, wheat gluten flour and oat flour are combined to form said dry flour mixture and the amount of crude protein in said wheat flour and the amount of crude protein in said wheat gluten flour combine for a total of about 6-20% of said dry flour mixture thereby providing a matrix structure, in the dough, and the oat flour is at least 50% by weight of the total weight of said dry pasta flour product mixture.

17. (previously amended) A method of preparing a pasta dough, comprising the steps of combining wheat flour, wheat gluten flour and oat flour to form a dry pasta flour mixture, adding water to said dry pasta flour mixture, controlling the amount of crude protein in said wheat flour and the amount of crude protein in said wheat gluten flour to provide a total of about 6-20% of crude protein in said dry pasta flour mixture, thereby providing a matrix structure in the dough, and the oat flour is at least 50% by weight of the total weight of said dry pasta flour composition.

18. (original) The method of claim 17 including the further step of extruding the dough to form a pasta noodle.

19. (original) The method of claim 17 including the further step of calendaring the dough to form a pasta noodle.

20. (previously amended) The method of claim 17 including the further step of adding curdlangum.